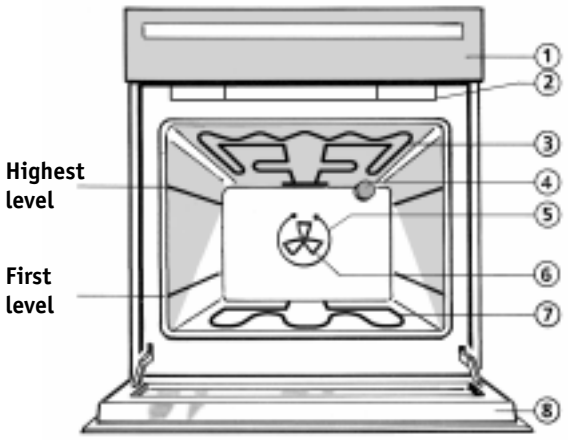
# AKZ 487

GB IE

# PRODUCT DESCRIPTION SHEET




1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Rear oven lamp
5. Circular heating element (not visible)
6. Oven fan
7. Bottom heating element (not visible)
8. Oven cool door

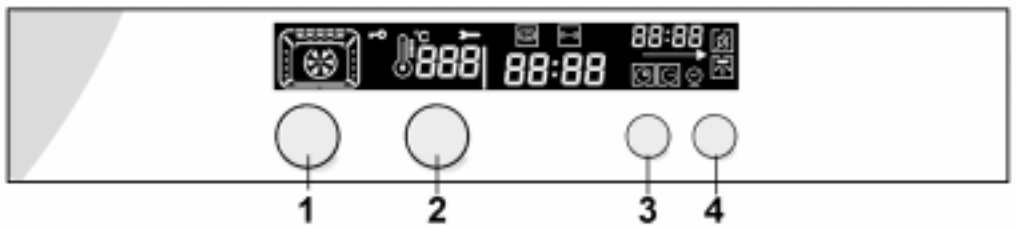
## ACCESSORIES

**Wire Shelf:**

**Grill pan set:**

**Side catalytic panels:**

## CONTROL PANEL




1. ON/OFF - Function Selector Knob.
2. Knob to change preset values (temperature, cooking time, levels).
3. Button to select and confirm the programme.
4. Button to select special functions “Extra Browning” and “Food Warmer”.

### Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

## Oven functions table

| Function | No. | Preset temperature | Adjustable temperature | Description of function |
|---|---|---|---|---|
| 0 **Oven OFF** | - | - | - | - |
| **LAMP** | - | - | - | • To switch on the oven light. |
| **HEAT MAINTENANCE** | 2 | 35°C - 60°C | - | To keep the temperature steady inside the oven.<br>• 35°: to raise dough for bread and pizza.<br>• 60°: to keep food warm once it is cooked.<br>It is advisable to use the first level. |
| **STATIC** | 3 | 200°C | 50°C - 250°C | To cook meat, fish and poultry on the central level. Preheat the oven to the required cooking temperature and place the food inside as soon as all the indicators of the thermometer are alight. |
| **PASTRY/FAN** | 4 | 175°C | 50°C - 250°C | To cook cakes on two levels. Oven preheating is not necessary. Switch the position of the dishes inside the oven during cooking time. |
| **FAN/THERMO-VENTILATED** | 5 | 160°C | 50°C - 250°C | To cook different food simultaneously on more than one level (e.g.: fish, vegetables, sweet) without transferring odours from one foodstuff to the other. Choose foods that require the same cooking temperature. |
| **GRILL** | 6 | 3 | - | To cook small pieces of meat (smoked bacon, steaks, sausages, etc.) and for making toast.<br>This function activates the left side of the upper grill element only. The function allows various settings (1 min. - 5 max.).<br>The default position is (3). Pre-heat the oven for 5 min. with the door closed. For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. It is advisable to turn the food during cooking. |
| **DUAL GRILL** | 7 | 3 | - | This function is ideal for cooking large pieces of meat (roast beef, roast joints) and for making toast.<br>This function activates the entire top grill element. The function allows various settings (1 min. - 5 max.). The default position is (3). Pre-heat the oven for 5 min. with the door closed. For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. It is advisable to turn the food during cooking. |
| **TURBOGRILL** | 8 | 3 | - | This function is ideal to cook large chunks of meat (roast beef, roast joints).<br>The function allows various settings (1 min.- 5 max.). Preheat the oven for 3/5 min. During cooking the door must remain closed. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn over the meat while grilling. |
| **PIZZA/BREAD** | 9 | - | P1- 300°C<br>P2- 220°C<br>P3- 220°C | To bake pizza, bread, focaccia. You will find a recipe for each programme in the recipe book provided. |

## COOKING TABLE FOR GRILL FUNCTION

| FOOD | Function | Preheating (5 minutes) | Level (from the bottom) | Power level | Cooking time (minutes) |
|---|---|---|---|---|---|
| Sirloin steak | 7 | X | 4 | 5 | 35 - 45 |
| Cutlets | 7 | X | 4 | 5 | 30 - 40 |
| Sausages | 7 | X | 3 - 4 | 5 | 30 - 40 |
| Pork chops | 7 | X | 4 | 5 | 35 - 45 |
| Fish (cutlets) | 7 | X | 3 - 4 | 5 | 35 - 45 |
| Chicken legs | 7 | X | 3 - 4 | 5 | 40 - 50 |
| Kebabs | 7 | X | 3 - 4 | 5 | 40 - 50 |
| Spare ribs | 7 | X | 3 - 4 | 5 | 35 - 45 |
| Chicken halves | 7 | X | 3 | 5 | 45 - 55 |
| Chicken halves | 8 | X | 3 | 5 | 45 - 55 |
| Whole chicken | 8 | X | 3 | 5 | 60 - 70 |
| Roast (pork, beef) | 8 | X | 2 | 5 | 60 - 70 |
| Duck | 8 | X | 2 | 5 | 70 - 80 |
| Leg of lamb | 8 | X | 3 | 5 | 70 - 80 |
| Roast beef | 8 | X | 3 | 5 | 50 - 60 |
| Baked potatoes | 8 | X | 3 | 5 | 50 - 60 |
| Fish (Gilt-head, Trout) | 8 | X | 3 | 5 | 50 - 60 |

## COOKING TABLES

| FOOD | Function | Preheating (10 minutes) | Level (from the bottom) | Extra browning level | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|---|---|
| **MEAT** Lamb, Kid, Mutton | 3 | X | 2 | 2 | 200 | 95 - 110 |
| | 5 | X | 3 | 2 | 200 | 100 - 110 |
| | 4 | X | 2 | - | 200 | 100 - 110 |
| Roast (Veal, Pork, Beef) (kg. 1) | 3 | X | 2 | 2 | 200 | 95 - 110 |
| | 5 | X | 3 | 3 | 200 | 100 - 110 |
| | 4 | X | 2 | - | 200 | 90 - 100 |
| Chicken, Rabbit, Duck | 3 | X | 2 | 3 | 200 | 80 - 90 |
| | 5 | X | 2 | 3 | 190 | 80 - 90 |
| | 4 | X | 2 | - | 200 | 85 - 95 |
| Turkey (kg. 4-6) + level 3 browning | 3 | X | 1 | 3 | 200 | 160 - 180 |
| | 5 | X | 1 | 3 | 200 | 160 - 180 |
| | 4 | X | 1 | - | 210 | 180 - 190 |
| Goose (2 Kg) | 3 | X | 2 | 3 | 210 | 100 - 130 |
| | 5 | X | 1 | 3 | 200 | 100 - 130 |
| | 4 | X | 2 | - | 200 | 100 - 130 |
| **FISH** (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod | 3 | X | 2 | 1 | 200 | 45 - 55 |
| | 5 | X | 3 | 1 | 190 | 45 - 55 |
| | 4 | X | 2 | - | 200 | 50 - 60 |
| **FISH** (CUTLETS) (1 kg.) Sword Fish, Tuna | 3 | X | 2 | 2 | 200 | 40 - 50 |
| | 5 | X | 3 | 2 | 190 | 40 - 50 |
| | 4 | X | 3 | - | 200 | 40 - 50 |

| FOOD | Function | Preheating (10 minutes) | Level (from the bottom) | Extra browning level | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|---|---|
| **VEGETABLES** Stuffed peppers and tomatoes | 3 | X | 2 | - | 220 | 50 - 60 |
| | 5 | X | 2 | - | 200 | 50 - 60 |
| | 4 | X | 2 | - | 200 | 50 - 60 |
| Baked potatoes | 3 | X | 2 | 3 | 220 | 50 - 60 |
| | 5 | X | 2 | 3 | 200 | 50 - 60 |
| **SWEETS, PASTRIES, ETC.** Raising cakes | 3 | X | 2 | - | 190 | 40 - 50 |
| | 5 | X | 1 | - | 180 | 40 - 50 |
| | 4 | X | 2 | - | 180 | 40 - 50 |
| Filled pies (with cheese) | 3 | X | 2 | - | 190 | 80 - 90 |
| | 5 | X | 2 | - | 180 | 70 - 80 |
| | 4 | X | 2 | - | 180 | 80 - 90 |
| Tarts | 3 | X | 2 | - | 190 | 40 - 50 |
| | 5 | X | 2 | - | 180 | 40 - 50 |
| | 4 | X | 2 | - | 180 | 40 - 50 |
| Applestrudel | 3 | X | 2 | - | 200 | 50 - 55 |
| | 5 | X | 1 - 3 | - | 200 | 50 - 55 |
| | 4 | X | 2 | - | 200 | 50 - 55 |
| Biscuits | 3 | X | 2 | - | 170 | 20 - 30 |
| | 5 | X | 2 | - | 170 | 20 - 30 |
| | 4 | X | 2 | - | 200 | 20 - 30 |
| Choux buns | 3 | X | 2 | - | 180 | 35 - 45 |
| | 5 | X | 1 - 3 | - | 180 | 35 - 45 |
| | 4 | X | 2 | - | 180 | 40 - 50 |
| Savoury pies | 3 | X | 2 | - | 200 | 40 - 50 |
| | 5 | X | 2 | - | 190 | 40 - 50 |
| | 4 | X | 2 | - | 190 | 40 - 50 |
| Lasagna | 3 | X | 2 | 1 | 200 | 45 - 60 |
| | 5 | X | 2 | 1 | 200 | 45 - 60 |
| | 6 | X | 2 | - | 200 | 45 - 60 |
| Filled fruit pies e.g. Pineapple, Peach | 3 | X | 2 | - | 190 | 50 - 60 |
| | 5 | X | 2 | - | 190 | 40 - 50 |
| | 4 | X | 2 | - | 190 | 40 - 50 |
| Meringues | 3 | X | 2 | - | 120 | 120 - 150 |
| | 5 | - | 1 - 3 | - | 120 | 120 - 150 |
| | 4 | - | 2 | - | 120 | 120 - 150 |
| Vol-au-vents | 3 | X | 2 | - | 200 | 35 - 45 |
| | 5 | X | 1 - 3 | - | 190 | 35 - 45 |
| | 4 | X | 2 | - | 190 | 35 - 45 |
| Soufflés | 3 | X | 2 | - | 200 | 40 - 50 |
| | 5 | X | 2 | - | 190 | 45 - 55 |
| | 4 | X | 2 | - | 190 | 45 - 55 |

**N.B.:** When cooking meat in Fan and Static functions, it is advisable to use the Extra Browning function (level 1 to 3). Cooking times and temperatures are approximate only.